

VISIT...

LANZAROTE
Caliente.COM

Bake And Baste Chicken (Boston Chicken) Categories: Copycat

Yield: 1 servings -

patdwigans_om@juno.com 1/4 c Canola oil

1 tb Honey

1 tb Lime juice

1/4 ts Paprika

4 Chicken breast halves Washed/patted dry Preheat oven to 400 degrees. In a small bowl, combine canola oil, honey, lime juice and paprika. Place chicken, skin side up, in a 7x11 inch baking dish.

Apply mixture to chicken pieces in a single layer.

Bake in over for 35-40 minutes, basting every 8-10

minutes or until well browned and juices run clear when you cut into the thickest part of chicken. Remove from oven. Cover with foil for 15 minutes. This softens chicken and keeps it hot until served. Serves 4.